

Fundamentals Of Food Process Engineering

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Written for the upper level undergraduate, Fundamentals of Food Process Engineering, Fourth Edition, is a solid reference for the graduate food engineering student and professional. About the Author

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Fundamentals of Food Process Engineering | Romeo T. Toledo ...

Food Process engineering has become an important branch of applied engineering. Since post harvest processing is gaining impetus in our country, concepts of basic food structures and their processing are essential. Enormity of food with their diverse as well as specific unique characteristics demands special processing treatments.

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While continuing the tradition of expansive coverage, Fundamentals of Food Process Engineering, Fourth Edition, has been updated and revised. The new edition of this classic text emphasizes problem solving, including technological principles that form the basis for a process so that the process can be better understood and the selection of processing parameters to maximize product quality and safety can be made more effective.

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